

CORRALILLO
LATE HARVEST

VINTAGE: 2018

D.O.: Valle de Aconcagua

TECHNICAL INFORMATION

Alcohol: 11.7%

Total Acidity: 3.36 g/l

Residual Sugar: 120 g/l

pH: 3.23

Produced cases: 158



HARVEST

The 2017–2018 season was cold, with a cool and cloudy summer, which led to very good ripening, acidity, and varietal expression for each of the varieties in our Late Harvest wine.

VINEYARD

The Corralillo Late Harvest comes from the best blocks of our vineyards in San Antonio and Casablanca and is made with Gewürztraminer (35.7%), Riesling (35.7%), and Sauvignon Blanc (28.6%) varieties, which lend tremendous balance and complexity to the wine.

The combination of the maritime influence in our vineyards, located at varying distances from the coast of the Pacific Ocean, and the granitic composition of their soils creates excellent terroirs for grape ripening. The high humidity in the mornings (due to the fog) and the heat of the afternoons make ideal conditions for producing late harvest wines. The vine canopies are managed to encourage the appearance of Botrytis cinerea (the so-called “noble rot”) that dehydrates the grapes and concentrates their natural sugars and flavors.

VINIFICATION

The botrytized grapes are manually harvested, chilled, and submitted to a strict selection of bunches. They are then gently dropped whole into a pneumatic press without destemming. The press program aims primarily at a delicate, gradual extraction of the naturally concentrated juice. The 15-day alcoholic fermentation takes place in stainless steel tanks, and the finished wine has 11.7° alcohol and 120 g/l of residual sugar. The wine is racked and held on its fine lees for 10 months prior to bottling.

TASTING NOTES

Delicate straw yellow in color. Aromatically very seductive with notes of dried apricots, ripe quince, flowers, and honey. Due to its high sugar content, the palate presents incredible texture and viscosity complemented by the freshness of the natural acidity characteristic of grapes from coastal climates.

FOOD PAIRING

Recommended with foie gras, exotic and spicy dishes, blue cheeses, and desserts. Best served at 10 °C.

